

SECTION C

C-1 ITEM DESCRIPTION

ACR-B-01 UNITIZED GROUP RATION – B; ASSEMBLY REQUIREMENTS

The Unitized Group Ration – B (UGR-B) provides a breakfast or a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing a B ration entrée.

Assembly of the UGR-B consists of three boxes (half tier); six boxes fit on one tier of a 40 by 48 pallet. There are four tiers per pallet. Within the boxes are cans, bottles, boxes and bags of food items, instruction sheet, disposable meal trays, dining packets, and paper cups.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in Table I.

TABLE I. Menu Components

Component	Reference
<u>Entrees</u>	
Beef Chunks, Canned, with Juices, 108 oz.	8905-00-926-6196
Cheese, American, Process, Dehydrated	MIL-C-35053D
Chicken, Boned, Canned, Pieces, Solid Pack, 29 oz.	8905-00-753-6106
Chili con Carne, with Red Kidney Beans, Dehydrated	MIL-C-43287H
Creamed Sausage, Country Style Sausage Gravy, Ready to Serve	8940-01-517-9950
Creamed Chipped Beef, Creamed Thin Sliced or Wafer Sliced	8940-01-517-9952
Beef, Shelf Stable	
Egg Mix, Pasteurized, Dehydrated, Uncooked, Packaged in a Metal Can, Shelf Stable, Type II, Spray-dried	PCR-E-014
Ham Chunks, with Juices, Packaged in a No. 10 Can, Shelf Stable	PCR-H-011
Meatballs in Sauce, 70 meatball count	8940-01-067-7960
Pork Chops, Uncooked, Dehydrated	MIL-P-43144E
Pork Sausage Links in Brine, Packaged in a No. 10 Can, Shelf Stable	PCR-P-035
Shrimp, Dehydrated, Cooked, Deveined	MIL-S-43145E
Turkey Sausage Links in Brine, Shelf Stable	8905-01-504-8540

TABLE I. Menu Components (cont'd)

Component	Reference
<u>Starches</u>	
Bakery Mixes, Prepared	MIL-B-44275A
Yellow Cake	Class 1, Style B
Pancake and Waffle, Regular	Class 2, Style C
Biscuit	Class 2, Style B
Yellow Corn Bread	Class 2, Style A
Chocolate Brownie	Class 5
Beans, Dried; Pork and Beans; and Baked Beans; Canned	A-A-20134B
Great Northern Beans, in Brine	Type I, Class C, Style 1
Black Beans, in Brine	Type I, Class K, Style 1
Cereals, Rolled Oats, Quick Cooking, Unflavored, Type II, Flavor A, 42 oz. Box	A-A-20090C
Cereal, Wheat, Quick Cooking and Instant, Enriched Farina, Instant, Unflavored, Type I, Style B, Flavor 1	A-A-20108A
Griddle Breads, Waffle, Plain, Type I, Flavor A, Shape 1	A-A-20234A
Hominy Grits, White, Quick Cooking, Enriched, Type I, Style B, Flavor 1, 24 oz. container	A-A-20035B
Pasta Products, Enriched	A-A-20062C
Macaroni, Elbow Form, Type I, 1 lb. box	
Spaghetti, Long Form, Type VI, 1 lb. box	
Potatoes, White, Dehydrated	A-A-20032F
Mashed, Agglomerates, Without Lumps, Type II, Style D, Option a	
Potato Casserole, Au Gratin, Type V, Style C	
Hash Browns	8915-01-367-8976
Rice, Parboiled, Long Grain, Enriched	US Grade Standard 8920-01-123-2298
Stuffing Mix, Chicken Flavored with Vegetable Seasoning	8920-01-368-7386
<u>Vegetables</u>	
Beans, Green, Style e, Grade A, Type a or b, Size 2 – 6	US Grade Standard 8915-00-616-4820
Carrots, Canned, Slices or Quarters, Grade A, Style b or c	US Grade Standard 8915-00-634-2436
Corn, Whole Kernel, Type b, Color a, Grade A	US Grade Standard 8915-00-257-3947
Onion, Dehydrated, White, Chopped, without Desiccant, ADOGA	8915-00-128-1179
Peas, Type a or b, Grade A	US Grade Standard 8915-00-127-9282

TABLE I. Menu Components (cont'd)

Component	Reference
Peppers, Green, Dehydrated, Type I, Style A, Class 1	A-A-20070B
Tomatoes, Diced, Grade A or B, Style e	US Grade Standard 8915-01-373-4977
Vegetables, Mixed, Canned	A-A-20120C
<u>Desserts</u>	
Cakes, Brownies, and Mini Loaves – polymeric tray	PCR-C-024
Devil's Fudge Cake with Coconut Topping Type I, Flavor 4	
Coffee Cake with Cinnamon Topping Type I, Flavor 6	
Walnut Tea Cake Type I, Flavor 7	
Cakes and Brownies - tray pack	PCR-C-036
Devil's Fudge Cake w/Coconut Topping Type I, Flavor 4	
Coffee Cake with Cinnamon Topping Type I, Flavor 6	
Walnut Tea Cake Type I, Flavor 7	
Cookie Mix, Dry	MIL-C-43205G
Type I, Chocolate	8920-00-168-3296
Type II, Sugar	8920-00-175-0429
Type III, Oatmeal	8920-00-935-3264
Puddings, Shelf Stable, Ready-to-Eat, Chocolate, Type I, Flavor C, Container size 3 (No. 10 can)	A-A-20051D
Sweet Rolls, Packaged in a Polymeric Tray, Shelf Stable	PCR-S-007
Cinnamon Swirl, Style I	
Raspberry Swirl, Style II	
<u>Fruits and Juices</u>	
Applesauce, Color a, Flavor a, Type b, Style a, Grade A	US Grade Standard 8915-00-127-8272
Fruit Cocktail, Light Syrup, Grade A or B	US Grade Standard 8915-00-286-5482
Peaches, Cling, Quarters or Slices, Light Syrup, Grade A or B	US Grade Standard 8915-00-577-4203
Pears, Bartlett, Halves, Light or Heavy Syrup, Style a, Grade A or B	US Grade Standard 8915-00-616-0223
Pineapple, Style b, Natural or Light Syrup, Grade A or B, Medium Whole Slices	US Grade Standard 8915-00-170-5148
Juice, Apple, Canned, Grade A, Description a, Style I	US Grade Standard 8915-00-183-7135

TABLE I. Menu Components (cont'd)

Component	Reference
<u>Fruits and Juices cont'd</u>	
Juice, Grape, Instant, Sweetened, 19 oz.	MIL-J-43904A
Juice, Orange, Instant, 15.5 oz.	MIL-J-35049E
Pie Filling, Regular, Apple, Type I, Flavor A	A-A-20161A
<u>Beverages</u>	
Beverage Base Powder with Nutritive Carbohydrate Sweetener, with or without Ascorbic Acid	A-A-20098B
Orange	8960-01-419-3690
Grape	8960-01-419-3689
Cherry	8960-01-419-3691
Lemonade	8960-01-419-3693
Cocoa Beverage Powder; Type I, Sugar Sweetened; Style B, Without Marshmallows; Flavor A, Milk Chocolate	A-A-20189A
Coffee, Filter Pack, Ground, Arabica Blend, Vacuum Sealed	8955-01-495-4127
Coffees, Flavored, Instant, Cappuccino, Type II, Style A, Regular, Flavor 1, French Vanilla and Flavor 4, Irish Cream	A-A-20336
<u>Other Food Items</u>	
Barbecue Sauce, Plain, without Fruit Purees, Flavor I, Type B	A-A-20335
Broth, Chicken, Dehydrated	8935-01-503-6689
Catsup, Tomato, Grade A, 20 oz. plastic bottle	US Grade Standard 8950-01-396-3998
Creamer, Nondairy, Dry	A-A-20043B
Creole Sauce	8950-01-396-4011
Gravy Mix, Brown, Instant, 16 oz. foil laminate bag (for UGR)	8940-01-368-1614
Gravy Mix, Chicken, Instant, 16 oz. foil laminate bag (for UGR)	8940-01-368-1615
Gravy Mix, Pork, Instant, 13 oz. foil laminate bag (for UGR)	8940-01-368-0321
Hot Sauce, Extra hot - 4x, Type II, 3 fl. oz.	A-A-20097D
Icing Mixes, Powder, Chocolate Flavored, Type I	8925-00-935-3260
Margarine, Canned, with plastic lid	MIL-DTL-10958G
Onion, Dehydrated, Chopped, 1.62 oz. plastic container (for UGR)	8915-01-368-1613
Peppers, Jalapeno, Sliced, Packed in Brine, canned	8915-01-518-0230
Peanut Butter and Grape Jelly Twin Pack	8930-01-396-4009
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912
Salsa, Shelf Stable, Mild, Chunky, Type I, Pungency B, Style 2	A-A-20210A
Salt and Pepper, 4.0 oz. Salt and 1.5 oz. Pepper Twin Pack	8950-01-369-3276
Sauce Mix, Cheese, Instant	8950-01-368-7389


TABLE I. Menu Components (cont'd)

Component	Reference
Shortening Compounds, General Purpose, Type I, 1 lb. Composite Can with Resealable Plastic Lid (for UGR)	A-A-20100C
Spices and Spice Blends	A-A-20001A
Cajun Seasoning	Type II, Class F
Italian Seasoning	Type II, Class H
Chesapeake Bay Style Seafood Seasoning	Type II, Class I
Creole Seasoning	Type II, Class K
Southwest Seasoning	Type II, Class L
Syrup, Table, Regular, Imitation Maple, Type IV, Style 1, Flavor A	A-A-20124C
Tomato Paste	8915-00-582-4058
Worcestershire Sauce	A-A-20099B
<u>Disposables</u>	
Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty, 34 Gallon, Clear, Puncture and Tear Resistant, 32 x 44 inches, with Closure Ties, 1.25 gauge, 75 lb. Load Capacity	8105-01-508-3704
Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty Quality, 34-gallon Bag with Good Puncture and Tear Resistance, Translucent Natural Color, 32 x 44 Inches, Features Closure Ties, 1.25 mil Gauge, 75 lb, Load Capacity for Dry and Wet Loads, Bags will be 4 Bags per Roll, Twist Ties Included in Roll and Roll will be Secured with Label, Bags Shall Meet Degradable Requirements of ASTM D3826-	8105-01-521-6616
Cup, Disposable, Hot Drink, 9 oz., Green or Tan, Plastic Lined, Type I, Style A, Class 3	A-A-2577A
Dining Packets	7360-01-509-3586
Tray, Mess, Compartmented; Class 3, Tan or Sand	A-A-52217A

(2) Menu contents. The menu contents shall be as specified in Table II.

TABLE II. Menu Contents

STANDARD BREAKFAST ITEMS

Component	Unit of Issue	Quantity / Menu
Coffee, Filter Pack	3 = 2 5 – 1.5 oz.  s	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 1, 3, 5
Coffee, Flavored, Instant, Powdered	25 – 1 oz. packets per box	1 - Fr Van., Menu 2, 6 1 – Irish Cr., Menu 4, 7
Shortening	1 lb. Can	1
Peanut Butter & Grape Jelly	12 twin packs per bag	2 - Menu 3
Peanut Butter & Strawberry Jelly	12 twin packs per bag	2 – Menu 1, 5
Salt and Pepper, Twin Pack	4 oz. salt, 1.5 oz. pepper	1
Hot Sauce	3 oz. bottle	1
Catsup	20 oz. plastic bottle	1
Creamer	3 gram packet, 25 per bag	1 – Menu 1, 3, 5
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR B BREAKFAST MENU 1

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Pork Sausage	No. 10 can	2
Pancake Mix	No. 10 can	1
Fruit Cocktail	No. 10 can	2
Biscuit Mix	No. 10 can	1
Hash Browns	40 oz. box	2
Hominy Grits	24 oz. container	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Maple Syrup	12 oz. plastic bottle	5

UGR B BREAKFAST MENU 2

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Turkey Sausage	No. 10 can	2
Hash Browns	40 oz. box	2
Oatmeal	42 oz. box	1
Biscuit Mix	No. 10 can	1
Cinnamon Swirls	18 per tray	3
Peaches	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3

UGR B BREAKFAST MENU 3

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Creamed Chipped Beef	No. 10 can	2
Pancake Mix	No. 10 can	1
Hominy Grits	24 oz. container	2
Rice	5 lb. bag	1
Pineapple	No. 10 can	2
Juice, Apple	6 oz. can	96
Maple Syrup	12 oz. plastic bottle	5

UGR B BREAKFAST MENU 4

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Creamed Sausage	No. 10 can	2
Hash Browns	40 oz. box	2
Waffles	18 per pouch	9
Farina	28 oz. box	2
Biscuit Mix	No. 10 can	1
Pears	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3
Maple Syrup	12 oz. plastic bottle	5
Worcestershire Sauce	5 oz. bottle	1

UGR B BREAKFAST MENU 5

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Ham Chunks	No. 10 can	1
Onion, Dehydrated	No. 10 can	1
Peppers, Green, Dehydrated	4.25 oz. container	1
Pancake Mix	No. 10 can	1
Hominy Grits	24 oz. container	2
Biscuit Mix	No. 10 can	1
Hash Browns	40 oz. box	2
Pineapple	No. 10 can	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Maple Syrup	12 oz. plastic bottle	5

UGR B BREAKFAST MENU 6

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Pork Sausage Links	No. 10 can	2
Hash Browns	40 oz. box	2
Oatmeal	42 oz. box	1
Biscuit Mix	No. 10 can	1
Raspberry Swirls	18 per tray	3
Peaches	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3

UGR B BREAKFAST MENU 7

Component	Unit of Issue	Quantity
Eggs, Dehydrated	No. 3 cylinder can	4
Turkey Sausage Links	No. 10 can	2
Hash Browns	40 oz. box	2
Pancake Mix	No. 10 can	1
Hominy Grits	24 oz. container	2
Biscuit Mix	No. 10 can	1
Fruit Cocktail	No. 10 can	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Maple Syrup	12 oz. plastic bottle	5

STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue	Quantity
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 3, 7, 11
Peanut Butter & Strawberry Jelly	12 twin packs per bag	2 – Menu 1, 5, 9, 13
Salt and Pepper twin pack	4 oz. salt, 1.5 oz. pepper	1
Coffee, Filter Pack	3—2 5 – 1.5 oz. ☰s	1
Creamer	3 g. packet, 25 per bag	1 – M. 1, 3, 5, 7, 9, 11, 13
Beverage Base	24 oz. bag	3 Orange – M. 7, 8 Grape – M. 2, 6, 11, 12, 14 Cherry – M. 3, 9, 13 Lemonade – M. 1, 4, 5, 10
Hot Sauce	3 oz. bottle	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR B LUNCH/DINNER MENU 1

Component	Unit of Issue	Quantity
Beef Chunks	No. 10 can	3
Brown Gravy Mix	14.1 oz. bag	2
Biscuit Mix	No. 10 can	1
Vegetables, Mixed	No. 10 can	3
Potatoes, Mashed	3.5 lb. box	1
Catsup	20 oz. plastic bottle	2
Margarine	No. 10 can	1
Cookie Mix, Sugar	No. 10 can	1
Pears	No. 10 can	2

UGR B LUNCH/DINNER MENU 2

Component	Unit of Issue	Quantity
Chicken	29 oz. can	5
Creole Sauce	4 lb., 5 oz. plastic bottle	3
Corn	No. 10 can	3
Cornbread Mix	No. 10 can	2
Rice	5 lb. bag	1
Cajun Seasoning	2.3 oz. container	1
Oatmeal Cookie Mix	No. 10 can	1
Fruit Cocktail	No. 10 can	2

UGR B LUNCH/DINNER MENU 3

Component	Unit of Issue	Quantity
Pork Chops, Dehydrated	No. 10 can	5
Pork Gravy Mix	13 oz. foil bag	1
Au Gratin Potatoes	36 – 38 oz. box	2
Green Beans	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Onions, Minced	1.62 oz. container	1
Biscuit Mix	No. 10 can	1
Brownie Mix	No. 10 can	2
Applesauce	No. 10 can	2

UGR B LUNCH/DINNER MENU 4

Component	Unit of Issue	Quantity
Chicken	29 oz. can	5
Mixed Vegetables	No. 10 can	1
Chicken Gravy Mix	16 oz. foil bag	1
Biscuit Mix	No. 10 can	2
Rice	5 lb. bag	1
Peas	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Margarine	No. 10 can	1
Coffee Cake with Cinnamon Topping	18 per tray	3
Fruit Cocktail	No. 10 can	2

UGR B LUNCH/DINNER MENU 5

Component	Unit of Issue	Quantity
Shrimp, Cooked, Dehydrated	No. 10 can	1
Ham Chunks	No. 10 can	2
Creole Sauce	4 lb., 5 oz. plastic bottle	3
Rice	5 lb. bag	1
Corn	No. 10 can	3
Cornbread Mix	No. 10 can	1
Creole Seasoning	3.45 oz. container	1
Cake, Walnut Tea	18 per tray	3
Peaches	No. 10 can	2

UGR B LUNCH/DINNER MENU 6

Component	Unit of Issue	Quantity
Beef Chunks	No. 10 can	3
Corn	No. 10 can	1
Potatoes, Mashed	3.5 lb. box	1
Brown Gravy Mix	16 oz. foil bag	1
Onions, Minced	1.62 oz. container	1
Carrots	No. 10 can	3
Biscuit Mix	No. 10 can	1
Cake, Devil's Fudge with Coconut Top	18 per tray	3
Margarine	No. 10 can	1
Pears	No. 10 can	2

UGR B LUNCH/DINNER MENU 7

Component	Unit of Issue	Quantity
Chicken	29 oz. can	4
Cheese, American, Dehydrated	No. 10 can	1
Black Beans	No. 10 can	1
Corn	No. 10 can	1
Macaroni	1 lb. box	3
Salsa	2 qt. plastic bottle	5
Southwest Seasoning	3.15 oz. container	1
Jalapeno Peppers	4.5 oz. can	1
Green Beans	No. 10 can	3
Cornbread Mix	No. 10 can	2
Oatmeal Cookie Mix	No. 10 can	1
Pineapple	No. 10 can	2

UGR B S LUNCH/DINNER MENU 8

Component	Unit of Issue	Quantity
Chicken	29 oz. can	5
Chicken Gravy Mix	16 oz. foil bag	1
Rice	5 lb. bag	1
Onions, Minced	1.62 oz. container	1
Biscuit Mix	No. 10 can	1
Mixed Vegetables	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Chocolate Brownie Mix	No. 10 can	2
Chocolate Icing Mix	No. 10 can	1
Peaches	No. 10 can	2

UGR B LUNCH/DINNER MENU 9

Component	Unit of Issue	Quantity
Spaghetti	1 lb. box	6
Meatballs in Sauce	No. 10 can	4
Tomato Paste	12 oz. can	2
Italian Seasoning	0.75 oz. container	1
Corn	No. 10 can	3
Biscuit Mix	No. 10 can	1
Cake Mix, Yellow	No. 10 can	1
Applesauce	No. 10 can	2
Chocolate Icing Mix	No. 10 can	1

UGR B LUNCH/DINNER MENU 10

Component	Unit of Issue	Quantity
Pork Chops, Dehydrated	No. 10 can	5
Barbecue Sauce	0.5 gallon plastic bottle	2
Sauce Mix, Instant, Cheese	32 oz. foil bag	2
Macaroni, Elbow	1 lb. box	4
Pineapple	No. 10 can	2
Green Beans	No. 10 can	3
Chocolate Cookie Mix	No. 10 can	1
Pears	No. 10 can	2

UGR B LUNCH/DINNER MENU 11

Component	Unit of Issue	Quantity
Chicken	29 oz. can	5
Stuffing Mix, Chicken Flavored	24 oz. box	3
Chicken Gravy Mix	16 oz. foil bag	1
Potatoes, Mashed	3.5 lb. box	1
Carrots	No. 10 can	3
Biscuit Mix	No. 10 can	1
Cake, Walnut Tea	18 per tray	3
Margarine	No. 10 can	1
Catsup	20 oz. plastic bottle	2
Peaches	No. 10 can	2

UGR B LUNCH/DINNER MENU 12

Component	Unit of Issue	Quantity
Chili, Dehydrated	No. 10 can	4
Rice	5 lb. bag	1
Corn	No. 10 can	3
Cornbread Mix	No. 10 can	1
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR B LUNCH/DINNER MENU 13

Component	Unit of Issue	Quantity
Shrimp, Dehydrated	No. 10 can	2
Creole Sauce	4 lb., 5 oz. plastic bottles	3
Peas	No. 10 can	3
Rice	5 lb. bag	1
Biscuit Mix	No. 10 can	1
Oatmeal Cookie Mix	No. 10 can	1
Apple Pie Filling	No. 10 can	2
Pineapple	No. 10 can	2

UGR B LUNCH/DINNER MENU 14

Component	Unit of Issue	Quantity
Chicken	29 oz. can	6
Beans, White	No. 10 can	4
Salsa	2 qt. bottle	3
Rice	5 lb. bag	1
Chicken Broth, Dehydrated	8 servings per box	2
Santa Fe Seasoning	4.6 oz. container	1
Green Beans	No. 10 can	2
Cornbread Mix	No. 10 can	1
Brownie Mix	No. 10 can	2
Peaches	No. 10 can	2

SECTION D

D-1 PACKAGING

A. Menu assembly. Each menu shall be packed as specified in D-3, A, and Table III.

B. Shipping container loading sequence. Each component of each menu shall be loaded into a shipping container in the order indicated in Table III. Abbreviations used are:

BG = bag	BT = bottle	BX = box	CN = can
CO = container	PG=package	TY=tray (polymeric tray or tray can)	

TABLE III. Loading Sequence

BREAKFAST MENU #1		
1a	2a	3a
2 CN Sausage 2 CO Grits 1 BG Coffee 1 BG Creamer Ingredients / Instructions	2 CN Fruit Cocktail 3 CN Grape Juice 1 Salt/Pepper	1 CN Pancake Mix 1 CN Biscuit Mix 1 CN Shortening 2 BG PB/Jelly 1 BT Catsup
1b	2b	3b
1 CN Eggs 5 BT Syrup 1 BX Cocoa 3 BG Cups	3 CN Eggs 2 BX Hash Browns	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

BREAKFAST MENU #2		
1a	2a	3a
2 CN Turkey Sausage 1 CN Biscuit Mix 1 BG Coffee 1 Salt/Pepper	2 CN Peaches 1 BX Oatmeal	4 CN Eggs 3 CN Orange Juice
1b	2b	3b
3 TY Cinnamon Swirls 1 BT Catsup 3 BG Cups Ingredients / Instructions	2 BX Hash Browns 1 CN Shortening 1 BX Cappuccino	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

BREAKFAST MENU #3		
1a	2a	3a
2 CN Chipped Beef 1 CN Pancake Mix 2 BG PB/Jelly Ingredients / Instructions	2 CO Grits 1 BG Rice 2 CN Pineapple	1 BX (48 cn) Apple Juice 3 BT Syrup
1b	2b	3b
4 CN Eggs 1 CN Shortening 1 BX Cocoa 1 BG Coffee 1 BG Creamer 1 BT Catsup 1 Salt/Pepper	1 BX (48 cn) Apple Juice 2 BT Syrup	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

3 BG Cups		
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BREAKFAST MENU #4		
1a	2a	3a
2 CN Creamed Sausage 1 CN Biscuit Mix 2 BX Farina Ingredients / Instructions	2 BX Hash Browns 3 CN Orange Juice 2 BT Syrup	7 PG Waffles
1b	2b	3b
4 CN Eggs 1 CN Shortening 1 BG Coffee 1 BX Cappuccino 1 BT Catsup 1 Salt/Pepper 3 BG Cups	2 PG Waffles 2 CN Pears 3 BT Syrup 1 BT Worcestershire Sauce	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

BREAKFAST MENU #5		
1a	2a	3a
1 CN Ham Chunks 1 CN Onions, Dehydrated 1 CN Pancake Mix 1 BG Coffee 1 BG Creamer	1 CN Biscuit Mix 2 CN Pineapple 1 BX Cocoa 1 BT Catsup 1 Salt/Pepper	3 CN Grape Juice 5 BT Syrup 2 BG PB/Jelly
1b	2b	3b
4 CN Eggs 1 CN Green Pepper, Dehyd. 3 BG Cups Ingredients / Instructions	2 BX Hash Browns 2 CO Grits 1 CN Shortening	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

BREAKFAST MENU #6		
1a	2a	3a
2 CN Sausage 1 CN Biscuit Mix 1 BG Coffee 1 Salt/Pepper	1 BX Oatmeal 2 CN Peaches	4 CN Eggs 3 CN Orange Juice
1b	2b	3b
3 TY Raspberry Swirls 1 BT Catsup 3 BG Cups	2 BX Hash Browns 1 CN Shortening 1 BX Cappuccino	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce

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Ingredients / Instructions		1 PG Trash Bags
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BREAKFAST MENU #7		
1a	2a	3a
2 CN Turkey Sausage 1 CN Pancake Mix 1 BG Coffee Ingredients / Instructions	1 CN Biscuit Mix 1 CN Shortening 2 CN Fruit Cocktail 1 BT Catsup 1 Salt/Pepper Pack	3 CN Grape Juice 5 BT Syrup
1b	2b	3b
4 CN Eggs 3 BG Cups	2 BX Hash Browns 2 CO Grits 1 BX Cappuccino	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #1		
1a	2a	3a
3 CN Beef Chunks Ingredients / Instructions	1 CN Biscuit Mix 2 CN Pears 2 BT Catsup	3 CN Mixed Vegetables 2 BG PB/Jelly
1b	2b	3b
1 CN Sugar Cookie Mix 1 CN Margarine 4 BG Cups	1 BX Potatoes 2 BG Brown Gravy Mix 3 BG Lemonade Beverage 1 BG Coffee 1 BG Creamer 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #2		
1a	2a	3a
3 CN Corn 3 BG Grape Beverage Ingredients / Instructions	2 CN Cornbread Mix 1 CN Fruit Cocktail 1 CO Cajun Seasoning	1 CN Oatmeal Cookie Mix 1 CN Fruit Cocktail
1b	2b	3b
5 CN Chicken 1 BG Rice 1 BG Coffee	3 BT Creole Sauce 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce

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		1 PG Trash Bags
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LUNCH/DINNER MENU #3		
1a	2a	3a
3 CN Pork 1 BG Pork Gravy Mix 1 BG Coffee 1 BG Creamer	3 CN Green Beans 1 CO Onion 1 BG Cherry Beverage 2 BT Catsup 1 Salt/Pepper	1 CN Biscuit Mix 2 CN Applesauce 2 BG PB/Jelly
1b	2b	3b
2 CN Pork 1 CN Brownie Mix 2 BG Cherry Beverage Ingredients / Instructions	1 CN Brownie Mix 2 BX Potatoes 2 BG Dining Pkts	2 BG Trays 3 BG Cups 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #4		
1a	2a	3a
1 CN Mixed Vegetables 2 CN Biscuit Mix Ingredients / Instructions	3 CN Peas 1 BG Chicken Gravy Mix 2 BT Catsup	2 CN Fruit Cocktail 1 CN Margarine
1b	2b	3b
5 CN Chicken 1 BG Rice 3 BG Cups	3 TY Cake 1 BG Coffee 3 BG Lemonade Beverage 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #5		
1a	2a	3a
1 CN Shrimp 2 CN Ham 3 CN Tomatoes 3 BG Lemonade Beverage Ingredients / Instructions	1 CN Cornbread Mix 2 CN Peaches 1 CO Creole Seasoning	3 CN Corn 2 BG PB/Jelly
1b	2b	3b
1 BG Rice 3 TY Cake 1 BG Coffee 1 BG Creamer	3 BT Creole Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

1 Salt/Pepper		
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LUNCH/DINNER MENU #6		
1a	2a	3a
3 CN Beef 3 BG Grape Beverage Ingredients / Instructions	3 CN Carrots	1 CN Corn 2 CN Pears
1b	2b	3b
1 BX Potatoes 1 PG Brown Gravy Mix 1 CO Onion 3 TY Cake 1 BG Coffee 1 Salt/Pepper	1 CN Biscuit Mix 1 CN Margarine 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #7		
1a	2a	3a
1 CN Cheese 1 CN Black Beans 1 CN Corn 1 BX Macaroni 3 BG Orange Beverage	2 CN Chicken 3 CN Green Beans 1 CO Southwest Seasoning	2 CN Chicken 1 CN Oatmeal Cookie Mix 2 CN Pineapple 2 BG PB/Jelly
1b	2b	3b
2 BX Macaroni 5 BT Salsa 1 CN Jalapeno Peppers Ingredients / Instructions	2 CN Cornbread Mix 1 BG Coffee 1 BG Creamer 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #8		
1a	2a	3a
1 CN Biscuit Mix 2 CN Brownie Mix Ingredients / Instructions	3 CN Mixed Vegetables 1 BG Chicken Gravy Mix	1 BG Rice 2 CN Peaches
1b	2b	3b
5 CN Chicken 1 CO Onion 3 BG Orange Beverage	1 BG Coffee 2 BT Catsup 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce

1 CN Chocolate Icing Mix	3 BG Cups	1 PG Trash Bags
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LUNCH/DINNER MENU #9		
1a	2a	3a
3 CN Meatballs in Sauce Ingredients / Instructions	3 CN Corn 2 CN Tomato Paste 1 Salt/Pepper	2 CN Applesauce 1 CN Biscuit Mix
1b	2b	3b
1 CN Meatballs in Sauce 1 CN Yellow Cake Mix 2 BG PB/Jelly 1 CO Italian Seasoning 1 CN Chocolate Icing Mix	6 BX Spaghetti 1 BG Coffee 1 BG Creamer 3 BG Cherry Beverage 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #10		
1a	2a	3a
3 CN Pork 3 BG Lemonade Beverage Ingredients / Instructions	2 CN Pork 1 CN Biscuit Mix 2 BX Macaroni 1 BG Coffee 1 Salt/Pepper	2 CN Green Beans 2 BX Macaroni 1 CN Chocolate Cookie Mix
1b	2b	3b
1 CN Pears 2 BT BBQ Sauce 3 BG Cups	2 BG Cheese Sauce 2 CN Pineapple 1 CN Pears	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #11		
1a	2a	3a
3 CN Carrots 3 BG Grape Beverage Ingredients / Instructions	1 CN Biscuit Mix 1 BG Chicken Gravy Mix 2 CN Peaches 2 BT Catsup	3 CN Chicken 1 BX Potatoes 1 CN Margarine 2 BG PB/Jelly
1b	2b	3b
3 TY Cake 3 BG Cups	3 BX Stuffing 1 BG Coffee 1 BG Creamer 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #12		
1a	2a	3a
3 CN Chili 1 BG Coffee	1 CN Chili 2 CN Fruit Cocktail	3 CN Corn
1b	2b	3b
1 BG Rice 3 BG Grape Beverage 3 BG Cups Ingredients / Instructions	1 CN Cornbread Mix 2 CN Pudding 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #13		
1a	2a	3a
2 CN Shrimp 1 CN Oatmeal Cookie Mix 3 BG Cherry Beverage Ingredients / Instructions	3 CN Peas	2 CN Apple Pie Filling 1 CN Biscuit Mix 2 BG PB/Jelly
1b	2b	3b
1 BG Coffee 1 BG Creamer 3 BT Creole Sauce 1 Salt/Pepper	1 BG Rice 2 CN Pineapple 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

LUNCH/DINNER MENU #14		
1a	2a	3a
1 CN Chicken 3 CN White Beans 3 BG Grape Beverage Ingredients / Instructions	1 BG Rice 1 CN White Beans 2 CN Green Beans	1 CN Chicken 1 CN Cornbread Mix 2 CN Peaches 1 BG Coffee 1 Salt/Pepper
1b	2b	3b
2 BX Chicken Broth 3 BT Salsa 3 BG Cups	4 CN Chicken 2 CN Brownie Mix	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags 1 CO Southwest Seasoning

C. Unit packaging. Components shall be packaged in accordance with documents referenced in Table I.

D. Intermediate packaging. Components shall be intermediate packaged in accordance with Table I and Table II.

E. Packaging of Preparation Instructions. A copy of the appropriate Preparation Instructions, cited in Appendix A, shall be placed in every Box 1 of the corresponding meal.

D-2 LABELING

A. Components. Components shall be labeled in accordance with documents referenced in Table I.

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in Table III. Because of the number of non-developmental components and the variety of packaging available from different manufacturers of the same product, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and Figure 2. The inside dimensions of the box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with Figures 1 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by stitching, gluing, or taping. Each container shall be sealed in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes. If the box is assembled by stitching, a paperboard pad shall be used on the bottom of the box.

(2) Partitions. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see Figure 1). The partitions shall be full depth partitions and fabricated according to Figure 3.

D-4 UNITIZATION

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Items.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping cases and unit loads. Marking of shipping boxes and unit loads shall be as specified in DSCP FORM 3556, Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified with the large characters in a permanent contrasting color. Marking shall be as follows:

UGR	B	"L/D" (LUNCH/DINNER)		MEAL
		or	and	NUMBER
		"B" (BREAKFAST)		"No.

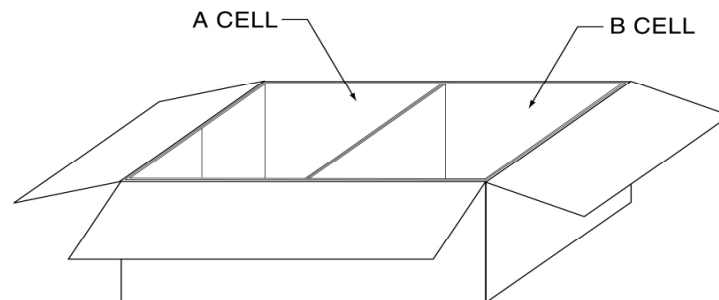


FIGURE 1
 SHIPPING CONTAINER WITH PARTITIONS

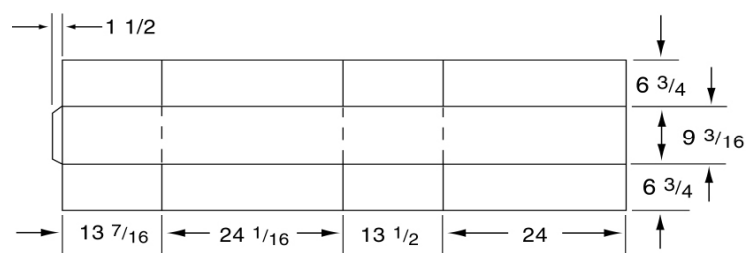


FIGURE 2

STYLE RSC FIBERBOARD
 (SIZE: $23 \frac{3}{4} \times 13 \frac{3}{16} \times 8 \frac{3}{4}$ I.D.)

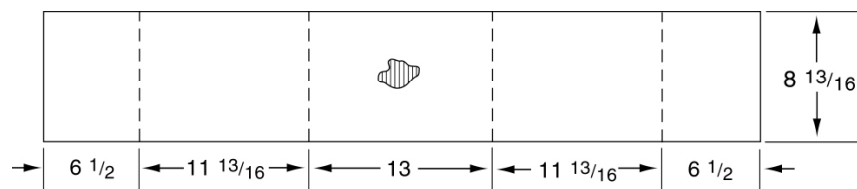


FIGURE 3

SHIPPING CONTAINER PARTITIONS
 (2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQC Z1.4-1993 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Conformance inspection. Conformance inspection shall include the examinations/tests and the methods of inspection cited in this section.

C. Packaging examination.

(1) UGR – assembled menu examination. The assembled UGR menus shall be examined for the defects specified in Table IV. The lot size shall be expressed in assembled menus (3 boxes per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the acceptable quality level (AQL), expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five assembled menus shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

TABLE IV. UGR assembled menus defects 1/

Category			Defect
Critical	Major	Minor	
1			Any food product leaking or damaged so as to expose contents.
	101		Component not clean. 2/
	102		Shipping box not as specified.
	103		Markings not as specified.
	104		Box not closed as specified.
	105		Item missing.
		201	More than 5% of the quantity of any disposable is crushed or damaged so as to be unusable.
		202	Dunnage or box partitions not as specified.
		203	Intermediate bag has tear or open at seam.

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause package damage (i.e. glass, metal filings, etc.), or generally detracts for the clean appearance of the components package. The following examples shall not be scored as defects for unclean:

a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.

b. Water spots.

c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

(2) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Items. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence

DSCP FORM 3507 Loads, Unit: Preparation of Semiperishable Items

FEDERAL SPECIFICATIONS

A-A-203, Paper, Kraft, Untreated

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 – Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974-98 - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

D 5118/D 5118M-01 - Standard Practice for Fabrication of Fiberboard Shipping Boxes

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Appendix A

Preparation Instructions for UGR – B Menus

Preparation Instructions for UGR-B Breakfast 1

Follow directions on packaging:

Grape Juice
Pancake Mix
Egg Mix
Hash Browns
Pork Sausage Links
Biscuit Mix
Hominy Grits

Bring to serving temperature:

Pork Sausage Links
Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee
Cocoa

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Preparation Instructions for UGR-B Breakfast 2

Follow directions on packaging:

Orange Juice
Hash Browns
Egg Mix
Turkey Sausage Links
Biscuit Mix
Oatmeal

Bring to serving temperature:

Turkey Sausage
Peaches - Chill if possible
Cinnamon Swirls - Submerge package in boiling water 5-10 minutes. Knead frosting packet before drizzling frosting over the swirls.

Requires hot water for meal:

Coffee
Cappuccino

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Preparation Instructions for UGR-B Breakfast 3

Follow directions on packaging:

Pancake Mix
Egg Mix
Hominy Grits
Rice

Bring to serving temperature:

Cream Chipped Beef
Pineapple - Chill if possible

Requires hot water for meal:

Coffee
Cocoa

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Preparation Instructions for UGR-B Breakfast 4

Follow directions on packaging:

Orange Juice

Egg Mix

Biscuit Mix

Farina

Hash Browns

Waffles

Bring to serving temperature:

Creamed Sausage

Pears - Chill if possible

Requires hot water for meal:

Coffee

Cappuccino

Preparation Instructions for UGR-B Breakfast 5

Follow directions on packaging:

Grape Juice
Pancake Mix
Grits
Hash Browns
Biscuit Mix

Bring to serving temperature:

Pineapple - Chill if possible

Requires hot water for meal:

Cocoa
Coffee

To prepare Western Style Scrambled Eggs:

1. Prepare eggs according to package instructions.
2. Drain ham chunks.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.

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Preparation Instructions for UGR-B Breakfast 6

Follow directions on packaging:

Pork Sausage Links

Egg Mix

Grape Juice

Oatmeal

Hash Browns

Biscuit Mix

Bring to serving temperature:

Pork Sausage Links

Peaches - Chill if possible

Raspberry Swirls - Submerge package in boiling water 5-10 minutes. Knead frosting packet before drizzling frosting over the swirls.

Requires hot water for meal:

Coffee

Cappuccino

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Preparation Instructions for UGR-B Breakfast 7

Follow directions on packaging:

Turkey Sausage Links
Egg Mix
Grape Juice
Hash Browns
Biscuit Mix
Hominy Grits

Bring to serving temperature:

Turkey Sausage Links
Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee
Cappuccino

Preparation Instructions for UGR-B Dinner 1

BEEF AND GRAVY WITH BISCUIT TOPPING

Yield 50 servings
Each Serving 1 cup beef and gravy + biscuit

Ingredients:

Beef chunks, in broth, canned	3 # 10-cans
Brown gravy mix, instant	2 bags (1 gallon yield each)
Biscuit mix, canned	1 # 10-can

Methods:

1. Place cans of beef chunks in hot water for 30 minutes. Open and drain well. Place beef chunks in pan.
2. Prepare gravy mix according to package directions.
3. Add gravy to beef chunks in pan.
4. Prepare biscuit mix according to package directions.
5. Drop biscuit dough by heaping tablespoons evenly over beef and gravy mixture.
6. Cover and bake in moderate oven until heated thoroughly, about 45 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140° F or higher.

Follow directions on packaging:

Sugar Cookie Mix
Mashed Potatoes
Lemonade

Bring to serving temperature:

Mixed Vegetables
Pears - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 2

CHICKEN CREOLE

Yield 50 servings
Each Serving $\frac{2}{3}$ cup

Ingredients:

Chicken, canned, boned	5 29-ounce cans (9 pounds)	
Cajun seasoning		4 tablespoons
Hot sauce	4 tablespoons	
Creole sauce	3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)	

Methods:

1. Rinse and drain chicken.
2. Combine all ingredients in pan. Bake in moderate oven for 45 minutes. Ensure internal temperature of 165° F or higher. Hold for service at 140°F or higher.
3. Serve over rice.

Follow directions on packaging:

Cornbread
Rice
Oatmeal Cookie Mix
Grape Drink

Bring to serving temperature:

Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 3

PORK CHOPS WITH GRAVY

Yield 50 servings
Each Serving 3 pork chops

Ingredients:

Pork chops, dehydrated	5 # 10-cans
Gravy mix, pork, instant	1 package (1 gallon yield)
Salt	5 tablespoons
Water, lukewarm	15 quarts
Onions, minced, dehydrated	0.7 ounces (4¼ teaspoons)

Methods:

1. Dissolve salt in lukewarm water. Add pork to re-hydrate. Stir. Soak 20 to 30 minutes. Drain.
2. Prepare gravy according to package directions. Add onions to gravy.
3. Grill pork chops 1 to 2 minutes on each side. Transfer pork chops to pan for baking.
4. Pour gravy over pork chops.
5. Cover and bake in moderate oven for 30 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140°F or higher.

Follow directions on packaging:

Potatoes
Biscuit Mix
Brownie Mix

Bring to serving temperature:

Green Beans
Applesauce - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 4

CHICKEN A LA KING

Yield 50 servings
Each Serving 1¼ cup + biscuit

Ingredients:

Chicken, canned, boned	5 29-ounce cans (9 pounds)
Instant gravy mix, chicken flavor	1 package (1 gallon yield)
Mixed vegetables	1 # 10-can
Biscuit mix	1 # 10-can

Methods:

1. Drain chicken.
2. Prepare gravy according to package directions. Combine gravy with chicken and vegetables.
3. Add water to biscuit mix according to package directions. Pour biscuit batter over chicken mixture.
4. Bake in moderate oven for 45 minutes. Ensure internal temperature of 165° F or higher. Hold for service at 140°F or higher.

Follow directions on packaging:

Rice
Biscuit Mix
Lemonade

Bring to serving temperature:

Peas
Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 5

SHRIMP JAMBALAYA

Yield 50 servings
Each Serving 1-2/3 cups

Ingredients:

Shrimp, dehydrated	3 ³ / ₈ quarts (1 #10 can)
Water, warm to re-hydrate shrimp	3 quarts
Ham dices in brine, drained	3 ¹ / ₂ quarts (2 #10 cans)
Creole sauce	3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)
Water	2 gallons
Rice, long grain, parboiled	3 quarts (2 5-pound bags)
Tomatoes, diced	5 ¹ / ₄ cups (3 #300 cans)
Creole seasoning	1/3 cup

Methods:

1. Cover shrimp with warm water (90°F-100°F) and stir. Re-hydrate shrimp for 20 minutes. Drain, set aside for use in Step 4.
2. Chop ham into 1-inch chunks. Set aside for use in Step 3.
3. Combine Creole sauce, water, ham, rice, diced tomatoes and Creole seasoning in pot; bring to a boil. Cover tightly and simmer 20 minutes, stirring occasionally.
4. Add shrimp to sauce, ham, and rice mixture. Stir to blend well. Cook 5 minutes. **DO NOT OVERCOOK SHRIMP.** Ensure internal temperature of the shrimp and ham of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.

Follow directions on packaging:

Cornbread
Lemonade

Bring to serving temperature:

Corn
Fruit Cocktail -Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 6

SHEPARDS PIE

Yield 50 servings
Each Serving 1-1/5 cups (9.7 ounces)

Ingredients:

Beef chunks in broth, canned	3 # 10-cans
Brown gravy mix	1 package (1 gallon yield)
Water to prepare brown gravy	4 quarts
Onions, minced, dehydrated	0.7 ounces (4¼ teaspoons)
Corn, whole kernel, canned, un-drained	1 # 10-can
Potatoes, mashed, dehydrated	1 3.5-pound box
Hot water to re-hydrate mashed potatoes	2 gallons

Methods:

1. Place cans of beef chunks in hot water for 30 minutes. Open and drain well. Place beef chunks in pan.
2. Prepare gravy mix according to package directions. Add minced onions to gravy mix. Stir.
3. Add gravy mixture to beef chunks in pan.
4. Open and drain corn. Pour over beef and gravy mixture in pan.
5. Prepare mashed potatoes according to package directions.
6. Spread mashed potatoes over layer of corn in pan.
7. Bake in moderate oven until heated thoroughly, about 30 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140°F or higher.

Follow directions on packaging:

Biscuit Mix
Grape Beverage Base

Bring to serving temperature:

Carrots
Pears - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 7

MEXICAN CHICKEN MACARONI

Yield 50 servings

Each Serving 1½ cups (12½ oz.)

Ingredients:

Water	2 gallons
Macaroni, elbow	2¾ quarts
Salt	2 teaspoons
Salsa, chunky	2½ gallons
Chicken, boned, canned, un-drained	4⅞ quarts
Corn, whole kernel, canned, un-drained	3 quarts
Black beans, canned, drained	2½ quarts
Southwest seasoning	⅔ cup
Peppers, jalapeno, diced, drained	¼ cup
Cheese, American, processed, dehydrated	2 quarts
Water to re-hydrate cheese	1 quart

Methods:

1. Add macaroni slowly to boiling, salted water; cook 10-12 minutes, until al dente; stir occasionally to prevent sticking. Drain well. Set aside for use in Step 3.
2. Heat salsa, chicken, corn, black beans, Southwest seasoning and jalapeno peppers in a pan. Stir to blend well. Bring to a boil; reduce heat; simmer, covered, 10 minutes, stirring occasionally.
3. Add cooked macaroni to chicken and tomato/vegetable sauce. Bring mixture to a boil; reduce heat and simmer for 10 to 15 minutes. Stir frequently to prevent sticking.
4. Re-hydrate cheese and drop by heaping tablespoons evenly over chicken / vegetable / macaroni mixture.
5. Bake, uncovered, 10 to 15 minutes or until lightly browned and bubbly. Ensure internal temperature of 165°F or higher for 15 seconds. Hold for service at 140°F or higher.

Follow directions on packaging:

Cornbread

Oatmeal Cookie Mix

Orange Beverage Base

Bring to serving temperature:

Green Beans

Pineapple - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 8

BAKED CHICKEN AND RICE

Yield 50 servings

Each Serving $\frac{3}{4}$ cup chicken and rice + $\frac{1}{4}$ cup of gravy

Ingredients:

Rice	5 pounds
Water	1½ gallon
Chicken, canned, boned	5 29-ounce cans (9 pounds)
Gravy mix, chicken, instant	1 package (1 gallon yield)
Onion, minced, dehydrated	0.7 ounces (4¼ teaspoons)

Methods:

1. Combine rice and water in pot; bring to a boil. Stir occasionally. Cover tightly and simmer 20 to 25 minutes. DO NOT STIR. Set aside.
2. Prepare gravy according to package directions.
3. Drain chicken. Combine with rice and gravy. Add dehydrated onions.
4. Bake in moderate oven for 45 minutes or until brown. Ensure internal temperature of 165° F. Hold for service at 140°F or higher.
5. Add salt and pepper to taste.

Follow directions on packaging:

Biscuits
Brownies
Chocolate Icing
Orange Beverage Base

Bring to serving temperature:

Mixed Vegetables
Peaches - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 9

SPAGHETTI WITH MEATBALLS

Yield 50 servings

Each Serving 1 cup pasta + 5 meatballs + 1 cup sauce

Ingredients:

Meatballs in sauce	4 # 10-cans
Spaghetti	6 1-pound boxes
Tomato paste	2 12-ounce cans
Italian seasoning	0.75-ounce bottle
Water, boiling	6 gallons
Salt	2 tablespoons

Methods:

1. In a square head pan or stockpot, combine meatballs in sauce, tomato paste and Italian seasoning; stir to blend.
2. Bring mixture to boil; reduce heat, simmer, covered for 15 to 20 minutes. Stir frequently to prevent sticking. Internal temperature must register 155°F or higher for 15 seconds.
3. Add spaghetti to salted boiling water; return to the boil, stirring occasionally. Cook 8-10 minutes or until tender. Do not over cook. Drain thoroughly. Hold for service at 140°F or higher.

Follow directions on packaging:

Biscuit Mix

Cherry Beverage Base

Bring to serving temperature:

Corn

Applesauce - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 10

PINEAPPLE BARBECUE PORK CHOPS

Yield 50 servings
Each Serving 3 Pork Chops + $\frac{3}{4}$ cup Pineapple Sauce

Ingredients:

Water, lukewarm	3 gallons
Salt	$\frac{1}{4}$ cup
Pork chops, dehydrated, uncooked	5 # 10-cans
Pineapple, canned, chunks	2 # 10-cans
Barbecue sauce	2 2-quart containers

Methods:

1. Re-hydrate pork chops by soaking in lukewarm, salted water for 20 minutes, or until all portions are soft. Drain well.
2. Brown pork chops 1 minute on each side on lightly greased griddle.
3. In a pot, combine pineapple and barbecue sauce; bring to a boil.
4. Pour 2 quarts of pineapple and barbecue sauce mixture into pan. Layer pork chops on top; continue alternating layers of barbecue sauce and pork chops.
5. Cover and bake in a moderate oven until tender: about 30 minutes. Ensure internal temperature of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.

Follow directions on packaging:

Macaroni and Cheese
Biscuit Mix
Cookies
Lemonade

Bring to serving temperature:

Green Beans
Pears - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 11

CHICKEN WITH STUFFING AND GRAVY

Yield 50 servings
Each Serving 1 cup

Ingredients:

Chicken, boned, canned	5 29-ounce cans
Stuffing mix for chicken	3 24-ounce boxes
Gravy mix, chicken, instant	1 16-ounce bag (1 gallon yield)
Black pepper	4 tablespoons

Method

1. Prepare gravy according to package directions. Stir pepper in with gravy. Mix gravy with chicken in pan.
2. Prepare stuffing according to package directions. Spread prepared stuffing over chicken and gravy mixture.
3. Cover and bake in moderate oven about 20 minutes. Continue to bake uncovered for an additional ten minutes or until heated thoroughly. Ensure internal temperature of 165° F. Hold for service at 140° F or higher.

Follow directions on packaging:

Mashed Potatoes
Biscuit Mix
Grape Beverage Base

Bring to serving temperature:

Carrots
Peaches - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 12

CHILI CON CARNE

Yield 50 servings
Each Serving 1 cup

Ingredients:

Chili con carne, dehydrated	4 # 10-cans
Water, boiling	10 quarts

Methods:

1. Pour boiling water evenly over chili con carne.
2. Let stand 10 minutes or until thoroughly re-hydrated, stirring occasionally.
3. Ensure internal temperature of 155° F, stir, and serve. Hold for service at 140° F or higher.

Follow directions on packaging:

Rice
Cornbread
Grape Beverage Base

Bring to serving temperature:

Corn
Fruit Cocktail - Chill if possible
Chocolate Pudding - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 13

SHRIMP CREOLE

Yield 50 servings

Each Serving 8 to 10 shrimp + ½ cup sauce

Ingredients:

Salt	4 tablespoons
Water, lukewarm	6 quarts
Shrimp, dehydrated	2 # 10-cans
Creole sauce	3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)

Methods:

1. Dissolve salt in lukewarm water. Add shrimp to re-hydrate. Stir. Soak 20 to 30 minutes. Drain.
2. Heat Creole sauce. Add shrimp to sauce. Stir to blend. Bring to a simmer; simmer 2 minutes, stirring occasionally. **DO NOT OVERCOOK SHRIMP.** Ensure internal temperature of the shrimp of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.
3. Serve over rice.

APPLE CRISP

Ingredients:

Oatmeal cookie mix	1 # 10-can
Pie filling, apple	2 # 10-cans

Methods:

1. Prepare oatmeal cookie mix according to package directions.
2. Pour over apple pie filling. Bake in moderate oven for 40 minutes until bubbling and lightly browned.

Follow directions on packaging:

Rice

Biscuits

Cherry Beverage Base

Bring to serving temperature:

Peas

Pineapple - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-B Dinner 14

WHITE BEAN CHICKEN CHILI

Yield 50 servings
Each Serving 1½ cup (13 ounces)

Ingredients:

Broth, chicken, dehydrated	12 packets (yield 3 quarts)
Hot water to re-hydrate broth	3 quarts
Salsa, chunky	1½ gallons
Southwest seasoning	⅔ cup
Chicken, boned, canned	1 gallon
Great northern white beans, canned, drained	2½ gallons

Methods:

1. Reconstitute dehydrated chicken broth with hot water. Place chicken broth, salsa, and Southwest seasoning in a pot. Stir to blend. Bring to a boil; reduce heat; simmer, covered, 5 minutes, stirring occasionally.
2. Add chicken to the seasoned tomato sauce. Break up chicken with cooking utensil, if necessary.
3. Add beans to the chicken and tomato sauce. Bring to a boil; reduce heat; simmer, covered, 15 minutes stirring occasionally. Ensure internal temperature of 165°F or higher for 15 seconds. Hold for service at 140°F or higher.

Follow directions on packaging:

Rice
Cornbread
Brownies
Grape Beverage Base

Bring to serving temperature:

Green Beans
Peaches - Chill if possible

Requires hot water for meal:

Coffee

AMSSB-RCF-F(N) (Norton/5356)

7 July 2004

TO: DSCP-HSC (Bankoff/2951)

Subject: ES 04-080, ACR-B-01, UGR B Component Clarification

1. References:

a. Email, 5 Apr 04, S. Harrington, C. Norton, Natick; H. Streibich, C. Henry, DSCP; D., Gibbs, Imperial sales; requesting a change to coffee description to cite five 1-1/2 oz. of coffee per filter bag.

b. Email, 26 May 04, S. Harrington, C. Norton, Natick; H. Streibich, L. Dyduck, DSCP, with information from Envision company describing the degradable trash bag.

c. Phone message, 2 July 04, from H. Streibich, DSCP, providing the approved NSN for the trash bags.

2. The following changes to ACR-B-01, with Change 01, 1 April 04 is recommended for all current, pending and future procurements:

a. Page 5, Table I:
Delete "Bag, Plastic..... 75 lb. Load capacity.....8105-01-508-3704"
and sub:
"Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty Quality,8105-01-521-6616
34-gallon Bag with Good Puncture and Tear Resistance, Translucent Natural Color, 32 x 44 Inches, Features Closure Ties, 1.25 mil Gauge, 75 lb, Load Capacity for Dry and Wet Loads, Bags will be 4 Bags per Roll, Twist Ties Included in Roll and Roll will be Secured with Label, Bags Shall Meet Degradable Requirements of ASTM D3826-98"

b. Page 6, Table II, Standard Breakfast Items.
Delete "Coffee, Filter Pack 3 - 2 oz. bags 1"
and sub "Coffee, Filter Pack 5 - 1.5 oz. bags 1".

c. Page 10, Table II, Standard Lunch/Dinner Items.
Delete "Coffee, Filter Pack 3 - 2 oz. bags 1"
and sub "Coffee, Filter Pack 5 - 1.5 oz. bags 1".

Subject: ES 04-080, ACR-B-01, UGR H&S Component Clarification
7 July 2004

3. The recommended change to the coffee was generated during Right Sizing deliberations. The change to the trash bag is an approval of a submission by the manufacturer, Environ.
4. The document has been updated with these corrections and ACR-B-01 with Change 02, 7 July 04 is attached.

Encl

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